IMPORTANT SAFETY INSTRUCTIONS

Please read the user manual carefully and store in a handy place for later reference.
The symbols you will see in this booklet have these meanings:

WARNING

This symbol indicates information concerning your personal safety

CAUTION

This symbol indicates information on how to avoid damaging the appliance

TIPS & INFORMATION

This symbol indicates tips and information about use of the appliance

ENVIRONMENTAL TIPS

This symbol indicates tips and information about economical and ecological use of the appliance

This symbol indicates never to do this

This symbol indicates to always do this

WARNING

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g.oven door, heating elements.
- This appliance must not be used as a space heater.
- In order to avoid a fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. Aerosols.

- Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.
- Do not line the bottom of the oven or grill with foil or cookware. It will damage the enamel on the inside of the oven cavity.

TIPS & INFORMATION

IMPORTANT – CHECK FOR ANY DAMAGES OR MARKS

If you find the oven is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturers warranty. This does not affect your statutory rights.

ENVIRONMENTAL TIPS

INFORMATION ON DISPOSAL FOR USERS

- All of the packaging materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

GRILL

- ✓ The grill door must be left fully open whilst grilling in a separate grill wall oven.
- ✓ The grill drawer must be left approximately two finger widths ajar whilst grilling in a separate grill underbench oven.
- ✓ Always turn the grill off immediately after use as fat left there may catch fire.
- ⊘ Do not cover the insert with foil, as fat left there may catch fire.
- ✓ Always keep the grill dish clean as any fat left may catch fire.
- ⊘ Do not leave the grill on unattended.
- ✓ To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- ⊘ Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- ✓ Accessible parts may become hot when grill is in use. Children should be kept away.

OVEN

- ✓ During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- ✓ Switch the appliance off before removing the oven light glass for globe replacement.
- ✓ To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- ⊘ Do not use the door as a shelf.
- ⊘ Do not push down on the open oven door.
- ⊘ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ WARNING

COOKTOPS

- ⊘ Do not allow pots to boil dry, as damage to both pan and cooktop may result.
- ⊘ Do not operate the cooktop for an extended period of time without a utensil on the hot plate.
- ⊘ Do not allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- ✓ If the ceramic glass is accidentally cracked, switch off the appliance to avoid the possibility of electric shock.
- ⊘ Do not place heat resistant mats, wire mats or aluminium foil under pots or pans.
- ⊘ Do not cook food directly on the ceramic glass surface.
- ⊘ Do not use round bottom woks, wok stands or similar utensils that could lead to over heating of hotplates and possible damage to the cooking surface.

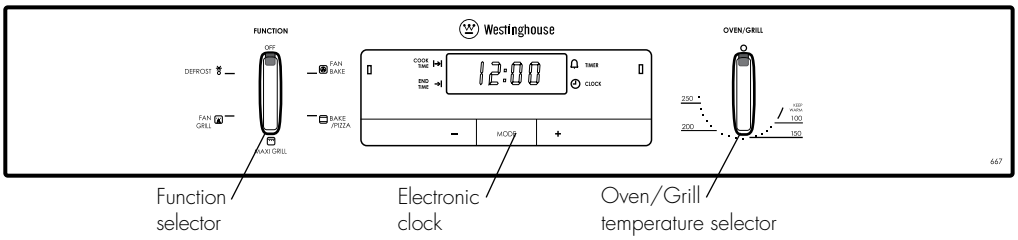
INSTALLATION, CLEANING AND SERVICING

- ✓ An authorised person must install this appliance. (Certificate of Compliance to be retained)
- ✓ Before using the appliance, ensure that all packing materials are removed from the appliance.
- ⊘ In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- ⊘ Ensure that all specified vents, openings and airspaces are not blocked.
- ✓ Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C.
- ✓ Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- ⊘ Always ensure the appliance is switched off before cleaning or replacing parts.
- ✓ Do not use steam cleaners, as this may cause moisture build up.
- ✓ Always clean the appliance immediately after any food spillage.
- ⊘ To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.

This appliance must be earthed.

POR663
PORS663

POR667



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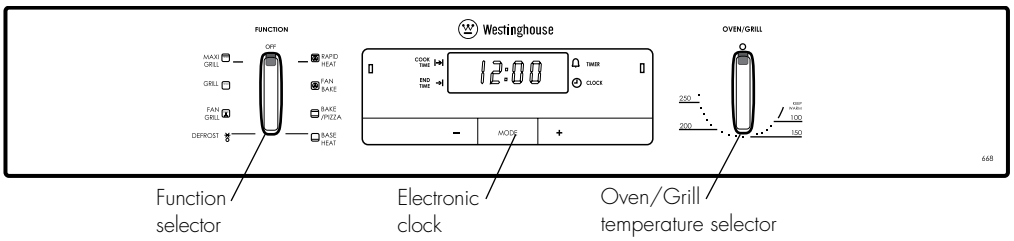

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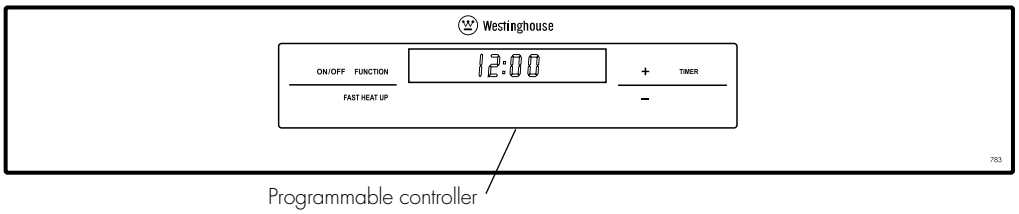

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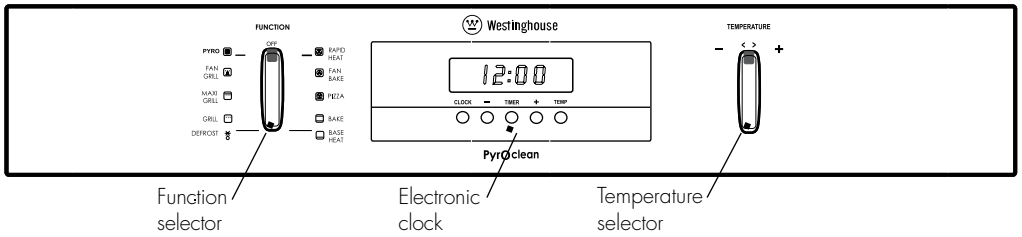

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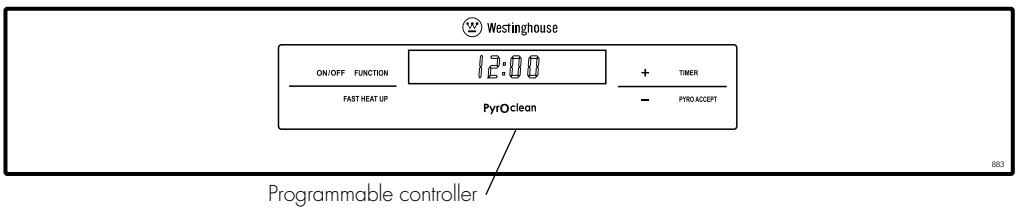

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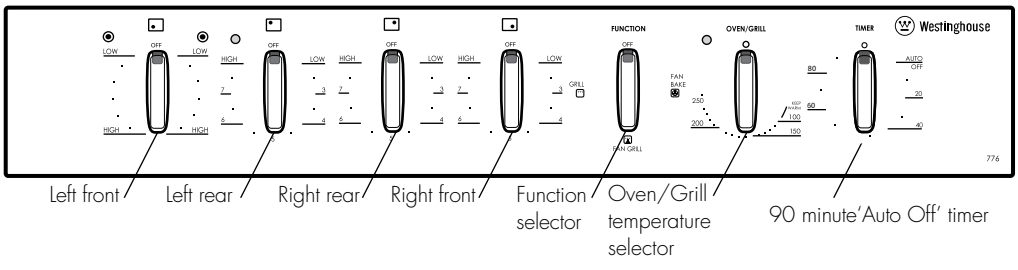


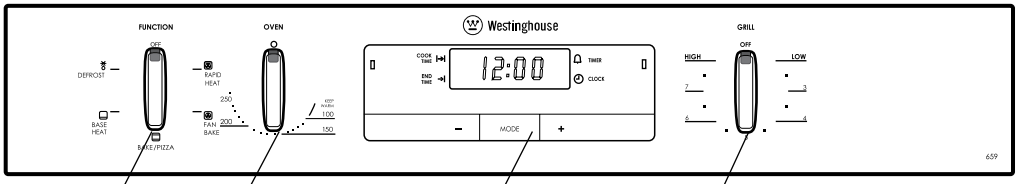
PGR657

90 minute 'Auto Off' timer

Oven temperature selector

Grill temperature selector

PGR659



Function selector

Oven temperature selector

Electronic clock

Grill temperature selector

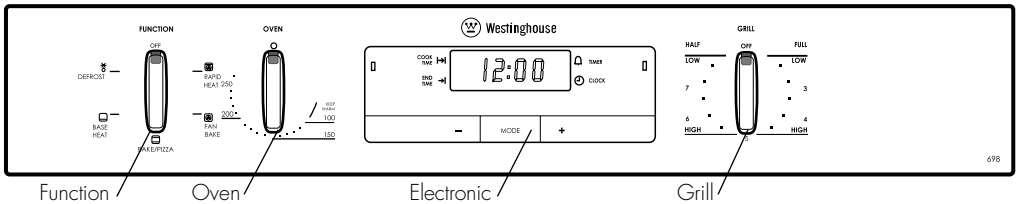
PXR688

90 minute 'Auto Off' timer

Oven temperature selector

Grill temperature selector

PXR698



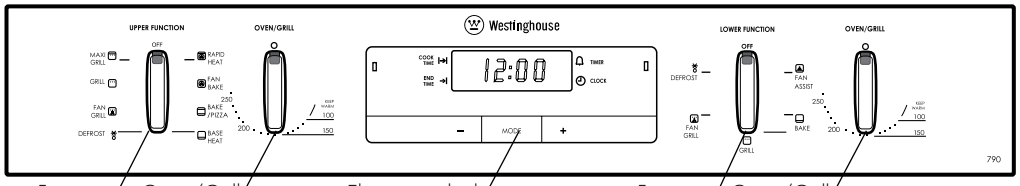
Function selector

Oven temperature selector

Electronic clock

Grill temperature selector

PDR790



Function selector

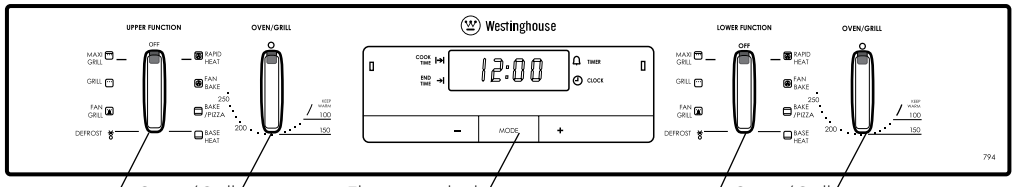
Oven/Grill temperature selector

Electronic clock

Function selector

Oven/Grill temperature selector

PDR794



Function selector

Oven/Grill temperature selector

Electronic clock

Function selector

Oven/Grill temperature selector

BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

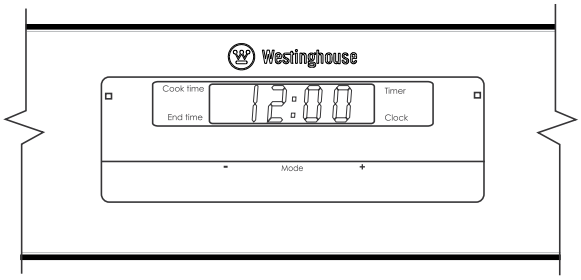
TIPS & INFORMATION

SETTING THE TIME

If you have purchased a model fitted with an electronic or programmable timer, you MUST set the time of day before you can operate your appliance.

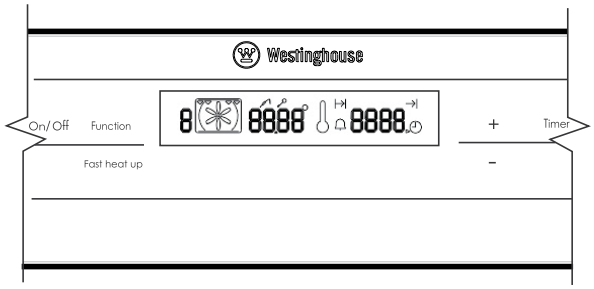
ELECTRONIC CLOCK

- After the appliance has been electrically connected "12.00" will be displayed and the "clock" indicator will flash.
- To set the time of day, press – or +. 5 seconds after the last change, the "clock" indicator will disappear, confirming the time has been set.
- *Note: The clock has a 24-hour display.*



PROGRAMMABLE CONTROLLER

- After the appliance has been electrically connected, the set clock symbol will flash on the clock display.
- To set the time of day, press – or +. 5 seconds after the last change the timer arrow ▶ will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.
- NOTE: The clock has a 24-hour display.

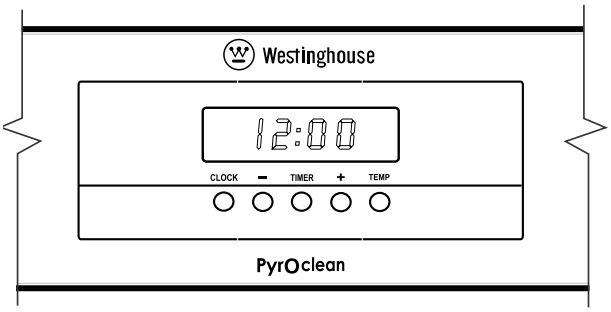


SETTING THE TIME FOR POR881

When power is supplied to your oven "12.00" will be displayed on the clock and the display will flash.

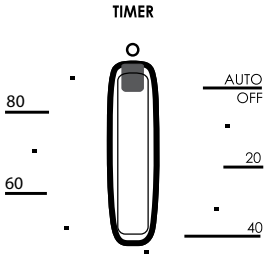
- To set the time of day hours, press – or +, then press CLOCK and the seconds will begin to flash which can be set by pressing the – or + buttons. 5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.

Note: The clock has a 24-hour display.



PREPARING YOUR APPLIANCE FOR THE FIRST TIME

- Please remove all internal boxes and bags from the oven before operation.
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.
- New appliances can have an odour during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.
- DO NOT line the oven with foil, it will damage the enamel.
- If your appliance is fitted with a mechanical "Auto Off" timer, make sure it is set to the 'Off' marker for manual operation. See image.

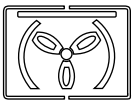


90 minute "Auto Off" Timer

USING YOUR OVEN

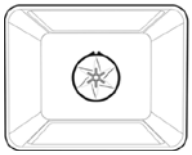
Understanding your oven functions
Your oven will have a selection of the following functions; description and touch control symbol illustrated below. Refer to "Description of your appliance" (page 5) to confirm what functions are available to you.

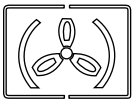
LARGE OVEN



Function 1

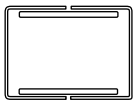
Rapid Heat
Heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard "bake". "Rapid heat" is ideal for cooking frozen pre-cooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Simply place the food in the oven straight from the freezer and heat – ideal for busy people.





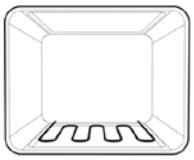
Function 2

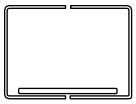
Fan Bake
Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time.
You can use the "fan bake" function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.



Function 3

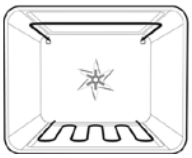
Bake/Pizza
Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature.
You can use the "bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

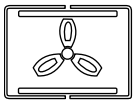




Function 4

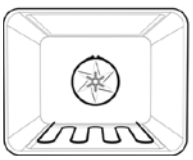
Base Heat
Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. The "base heat" function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf. For best results, use silver or shiny trays.





Function 5

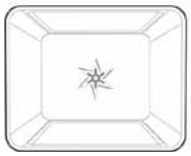
Fan Assist
Heat comes from two elements, one above and one below the food. The fan circulates the hot air around the oven cavity so that you can put the food in different places in the oven and still cook them at the same time. You should only use a maximum of 2 shelves with "fan assist". Do not use the bottom shelf. If two shelves are used, food on the shelf in the higher position will cook first and should then be removed to allow the food on the lower shelf to finish cooking.

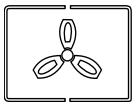


Function 6

Pizza
"Pizza" is a combination of "base heat" and "fan bake" and offers you the combined benefits of both functions. Heat comes from the element surrounding the fan as well as the clean heat element below the oven floor.
The "pizza" function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.

USING YOUR OVEN

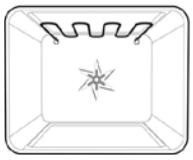


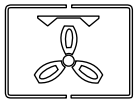


Function 7

Defrost

The "defrost" function uses low temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use "defrost" to raise your yeast dough and to dry fruit, vegetables and herbs.

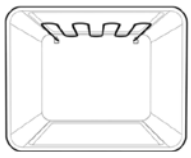


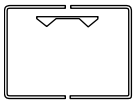


Function 8

Fan Grill

"Fan grill" offers you the benefits of both "bake" and traditional "grill" functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for fan grill. You can use "fan grill" for large cuts of meat in the large oven or smaller cuts in the mini oven (Duo only). This gives you a result that is similar to "rotisserie" cooked meat.
Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using "fan grill" it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.

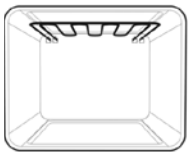


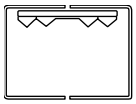


Function 9

Grill

The "grill" directs radiant heat from the powerful upper element onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.



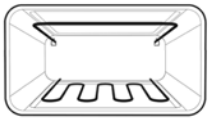


Function 10

Maxi Grill

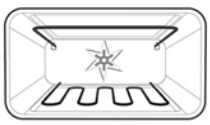
"Maxi grill" directs radiant heat from 2 powerful upper elements onto the food. You can use the "maxi grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.
Grill with the oven door closed.
"Maxi grill" allows you to take full advantage of the large grill dish area and will cook faster than normal "grill". For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour.

SMALL OVEN/GRILL



Bake (Duo oven only)

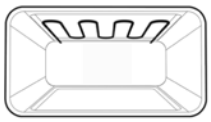
Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature.
You can use the "bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.



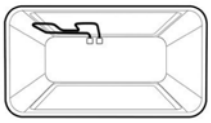
Fan Assist (Duo oven only)

Heat comes from the elements above and below the food. The fan then circulates the hot air around the oven cavity allowing for very even cooking.

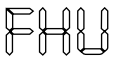
USING YOUR OVEN



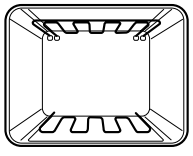
Small Oven Grill
The "grill" directs radiant heat from the powerful upper element onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the grill door open for PXR688 and PXR698. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour.
The grill dish is to be positioned between the upper pair of support rails.

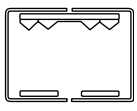


Grill (split)
The "split grill" works in the same way as a full width grill but with the added advantage of being able to optimise the energy usage for smaller servings. Grill with the oven door open.



Fast heat up (POR783 and POR883 models only)
"Fast heat" can be selected in the initial heat up phase of any cooking function. During "fast heat" the heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard "bake". See page 17 for more information.





Function 11

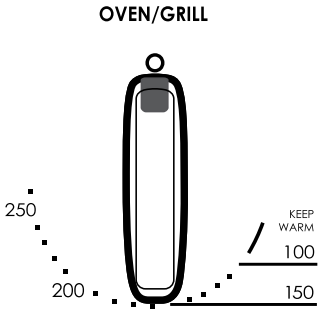
Pyrolytic cleaning
The "Pyrolytic cleaning" function is used for cleaning the main oven. It cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can be wiped out of the oven cavity.

Cooling/Venting fan
Your built-in appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using your oven or grill and will blow warm air across the top of the oven door.
NOTE: For selected models if the oven is still hot from cooking, the cooling fan will keep running to cool the oven down and will switch off automatically when cool.

Condensation
Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start. You can minimize condensation by:
- Keeping the amount of water used whilst cooking to a minimum.
- Making sure that the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- Cooking casseroles with the lid on.

NOTE: If you are using water in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with your oven.

Operating your oven temperature selector
A thermostat controls the temperature in your appliance. The temperature can be selected within the specified range. To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector will come on. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on and the indicator light comes on again. Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.
NOTE: For multifunction ovens the desired cooking function must be selected before the oven will operate. Once the desired function has been selected, use the temperature selector to set the required temperature.



USING YOUR OVEN

Pre-heating your appliance
For best results when baking it is recommended that you preheat your oven for 30 minutes. Preheat the grill for 3 minutes to obtain best results. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently.

With "rapid heat"
For electric multifunction appliances preheat your oven by selecting the "rapid heat" function. This function allows your oven to reach the preset temperature quicker than any other cooking function.

1. Turn the function selector to "rapid heat".
2. Set the desired preheat temperature, by rotating your oven temperature selector. When the indicator light above the temperature selector goes out, the oven has reached the desired temperature. Select the oven function you require for cooking or baking and place the food in the oven.

With "bake/pizza"

1. It is recommended you preheat your appliance when cooking or baking.
2. Set the desired preheat temperature, by rotating your oven temperature selector. When the indicator light goes out the oven has reached the desired preset temperature, place your food in the oven, close the door and set the timer if you desire.

With "fan bake"

1. It is recommended to preheat your appliance when cooking or baking.
2. Set the desired preheat temperature, by rotating your oven temperature selector. When the indicator light goes out the oven has reached the desired preset temperature, place your food into the oven, close the door and set the timer if you desire.

With "grill"
Preheat the grill for at least 3 minutes to obtain best results. This will help to seal the natural juices of steak, chops and other meats for a better flavour.

Setting temperatures
The following table displays the temperature settings for recipes which do not show actual temperatures for non fan modes. For fan-forced modes the temperature should be reduced by 10°C.

	OVEN	TEMPERATURE °C	TEMPERATURE °F
	Cool	80	175
Low Heat	Very slow	100 – 110	210 – 230
	Slow	130 – 140	265 – 285
Moderate Heat	Moderately slow	150 – 160	300 – 320
	Moderate	170 – 180	340 – 355
High Heat	Moderately hot	190 – 200	375 – 390
	Hot	200 – 210	390 – 410
	Very hot	220 – 230	430 – 450
	Extremely hot	240 – 250	465 – 480

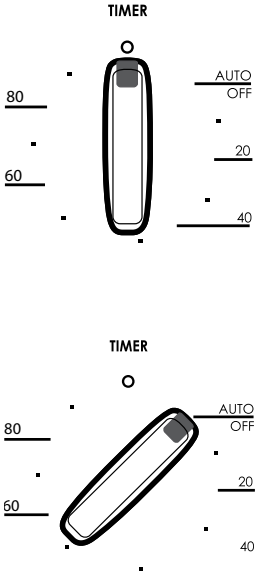
Please refer to the cooking guide to choose the best oven setting for your recipes.

NOTE: DO NOT line oven with foil, it will damage the enamel. DO NOT use the base of the oven for cooking – it will damage the enamel.

COOKING WITH YOUR TIMER

90 minute "Auto Off" timer
The 90 minute timer features an automatic oven "cut off". A cooking period of up to 90 minutes can be used. When the timer has counted back to "Auto Off" a ding will sound and the oven will automatically switch off.

Once automatic baking is complete, return to manual operation by setting the timer to the "O" mark.



90 Minute "Auto Off" timer

NOTE: It is not recommended to use this timer for a short duration (e.g. grilling toast)..

OPERATING THE ELECTRONIC CLOCK

ELECTRONIC CLOCK

Touch Control (selected models only)

General features
Your touch control clock has the following features:
- Timer – allows you to set a countdown time that will beep when the set time has elapsed.
- Cooking duration – You can set a cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the oven off.
- End cooking time – you can set a cooking finish time. A timer will count down the preset cooking time, beep when the finish time has been reached and turn the oven off.
- Delayed start cooking time – You can combine the cooking time and stop cooking time to switch the oven on and off at a specific time during the day.
  Note: Your touch control clock only operates with your upper oven.

Setting the time of day
You must set the time of day before you can operate your appliance. When power is supplied to your oven "12.00" will be displayed and the "clock" indicator ▌ will flash.
1. To set the time of day in hours and minutes, press – or +. 5 seconds after the last change, the "clock" indicator ▌ will disappear, confirming the time has been set.
   Note: The clock has a 24-hour display.

Change the time of day (Daylight saving)
1. Press "mode" until the "clock" indicator ▌ begins flashing.
2. Press – or + to change the time. 5 seconds after the last change, the "clock" indicator ▌ will disappear, confirming the time has been set.

Setting the timer
1. Press "mode" until the "timer" indicator ▌ begins flashing.
2. Set the countdown time you want by using – and +. 5 seconds after the last change the "timer" indicator ▌ will stop flashing, confirming the timer has been set.
3. To stop the beeper, press –, + or "mode".

Setting the cooking duration
1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press "mode" until the "cook time" indicator ▌ begins flashing.

4. Set the cooking duration you want by using – or +. 5 seconds after the last change, the "cook time" indicator ▌ will stop flashing, and the time of day will be displayed.
   Note: Do not forget to add preheating time if necessary.

Setting the cooking end time

1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press "mode" until the "end time" indicator ▌ begins flashing.
4. Enter the time of day you want to finish cooking by pressing – or +. 5 seconds after the last change, the "end time" indicator ▌ will stop flashing and the current time of day will be displayed.

Setting the delayed start cooking time

1. Program the "cook time" and "end time" as described in the relevant sections. Once both the "cook time" and "end time" have been set, the "cook time" and "end time" indicators will stop flashing and the current time of day will be displayed.

To check or cancel settings

1. To check your settings, press "mode" until the setting you want is displayed. A red light will flash next to the mode (cook time, end time etc) that is currently on display.
2. To cancel "delayed start" press "mode" until a light flashes next to "cook time". Press and hold "–" until the clock no longer reverses ("0:00" and you will hear a beep). If you have left the temperature and function knobs at a setting the oven will start once the "end time" light stops flashing.
3. To cancel "auto off" press "mode" until a light flashes next to "cook time". Press and hold "–" until the clock no longer reverses ("0:00" and you will hear a beep). This automatically cancels "delayed start". If you have left the temperature and function knobs at a setting, the oven will start once the "cook time" light stops flashing. Because you have cancelled "auto off" the oven will continue to heat until you manually turn it off.

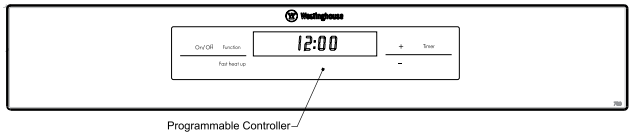
On completion of cooking

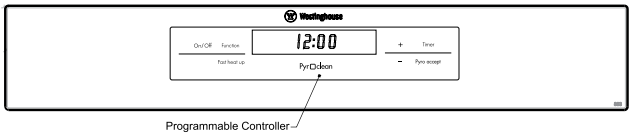
The oven will turn off, the timer will beep and the "end time" and/or "cook time" indicators will flash.

1. Turn the function and temperature controls to the off position.
2. Press "+" or "–" or "mode" to stop the timer from beeping.

MODEL POR783 & POR883 PROGRAMMABLE CONTROLLER

Touch Control





Setting the time of day

After the appliance has been electrically connected the "set clock" symbol 🕘 will flash on the clock display.

1. To set the time of day in hours and minutes press the – or +. 5 seconds after the last change the "timer arrow" ▶ will disappear, confirming the time has been set.
   NOTE: The clock has a 24-hour display.

Change the time of day (Daylight saving)

1. Switch off the appliance by pressing "On / Off".
2. Press "Timer" as many times as necessary until the "set clock" symbol 🕘 and "timer arrow ▶ flash on the clock display.
3. Press "+" or "–" to change the time. 5 seconds after the last change the "set clock" symbol 🕘 and "timer arrow ▶ will disappear, confirming the time has been set.

Setting the oven function

1. Switch on the appliance by pressing the "On / Off". The oven lights will light.
2. Press the "Function" as many times as necessary until the desired function appears. The suggested cooking temperature appears in the display and the degrees symbol "°" flashes. If the suggested temperature is not changed within approximately 5 seconds the degrees symbol "°" stops flashing and the oven begins to heat. The suggested temperature display is replaced with the oven centre temperature and a thermometer icon. The thermometer icon rises slowly, indicating the degree to which the oven is currently being heated.

Changing the oven temperature

1. Press the – or +, to decrease or increase the temperature.
   NOTE: The temperature can only be adjusted when the degrees symbol "°" is flashing. The temperature setting changes in increments of 5°C. To change the temperature after the degrees symbol "°" stops flashing, press the "Function" and then press the – or + to change the temperature.

MODEL POR783 & POR883
PROGRAMMABLE CONTROLLER

Setting the cooking time

1. Select the desired oven function and cooking temperature.
2. Press the "Timer" as often as necessary, until the "cook time" ➔I symbol appears.
3. Set the desired cooking time by using the – or +, whilst the "timer arrow" ▶ is flashing. After 5 seconds from the last time adjustment the "timer arrow" ▶ will disappear and your appliance is now programmed.
4. When the set time has elapsed, a signal will sound. To stop the signal, press "+" or "–".

Setting the stop time

1. Select the desired oven function and cooking temperature.
2. Press the "Timer" as often as necessary, until the "end time" ➔I symbol appears flashing.
3. Set the desired switch-off time using the – or + whilst the "timer arrow" ▶ is flashing. After 5 seconds from the last time adjustment the "timer arrow" ▶ will disappear and your appliance is now programmed.
4. When the set time has elapsed, a signal will sound. To stop the signal, press "+" or "–".

Setting the delayed start cooking time

The "cook time" and "stop time" functions can be combined to switch the oven on and off at a specific time during the day.

1. Select the desired oven function and cooking temperature.
2. Press "Timer" as often as necessary, until the "cook time" I➔I symbol appears.
3. Set the desired cooking time by using – or + , whilst the "timer arrow" ▶ is flashing.
4. Press "Timer" as often as necessary, until the "end time" ➔I symbol appears flashing
5. Set the desired switch-off time using the – or + whilst the "timer arrow" ▶ is flashing. The "cook time" I➔I and "end time" ➔I arrows are lit to confirm that the oven has been programmed.

On completion of cooking

When the set time has elapsed, a signal will sound for 1 minute, the oven will switch off and the remaining time indication "0.00" will appear on the display.

1. To stop the signal, press "+" or "–".

Setting the minute minder

For setting a countdown period. When the period of time has elapsed, an audible signal is sounded.

NOTE: This feature has no effect on the oven operation.

1. Press "Timer" as often as necessary, until the "minute minder" symbol 🔔 appears flashing. Set the desired length of time using – or + whilst the "timer arrow" ▶ is flashing. After 5 seconds from the last time adjustment the "timer arrow" ▶ will disappear and the minute minder has been set. Once the set time has elapsed, a signal will sound for 1 minute. The time indication "0.00" and a flashing "minute minder" symbol 🔔 will appear on the display.
2. To stop the signal, press "+" or "–".

Using FHU (Fast Heat Up) mode

To quickly and efficiently preheat your oven, it is recommended to select the "Fast Heat" cooking feature.

1. Ensure the appliance is on by pressing the "On / Off". The oven lights will light.
2. Select the desired oven function by pressing "Function".
3. Set the cooking temperature by pressing the – or + to decrease or increase the temperature.
   NOTE: The temperature can only be adjusted when the degrees symbol "°" is flashing.
   The temperature setting changes in increments of 5°C.
4. Press the "Fast Heat". The letters "FHU" will appear on the temperature display.
5. When the set temperature is reached the buzzer will sound and the set temperature will be displayed.
   NOTE: "FHU" cannot be selected if the oven temperature is above the preset temperature.

Activating the child-proof lock

When the child lock is engaged, the oven cannot be switched on.

1. Switch off the appliance using the "On / Off".
2. Press "Function" and – at the same time, hold until the word "SAFE" is displayed.
   The child-proof lock is now engaged.
   NOTE: When the child-proof lock function is active the time of day and minute minder can only be set.

Releasing the child-proof lock

1. Press "Function" and – at the same time, hold until the word "SAFE" is cleared from the display. The child-proof lock is now released and the oven is ready to use.

Beep on touch

The beep sound can be activated anytime when a symbol is pressed.

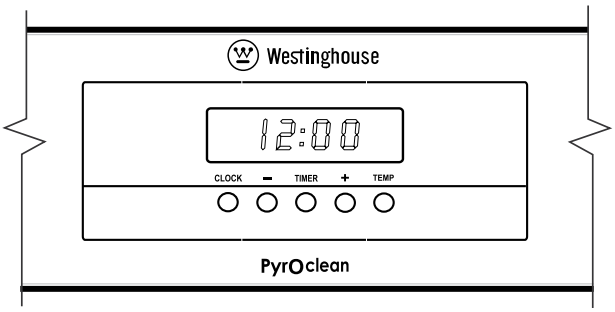
1. Ensure the oven is off by pressing "On / Off".
2. Press "Function" and + simultaneously for 2 seconds, a single beep will sound to confirm the operation. Repeat the above procedure to reset the beep on touch mode. As default, the beep on touch mode is off.

Safety cut-out feature

The oven automatically switches itself off if the temperature is not adjusted or the appliance is left operating after a period of time. The oven switches itself off after:

- 20 hours when set between 30°C and 120°C
- 8.5 hours when set between 120°C and 200°C
- 5.5 hours when set between 200°C and 250°C

MODEL POR881 ELECTRONIC CLOCK



General features

Your 5 button touch control clock has the following features:

- TIMER – allows you to set a countdown time that will beep when the set time has elapsed.
- The TEMP. button allows the current temperature of the oven to be displayed.
- Elapsed time display

Setting the time of day

You must set the time of day before you can operate your appliance.

When power is supplied to your oven "12.00" will be displayed on the clock and the display will flash.

1. To set the time of day hours, press – or +, then press CLOCK and the seconds will begin to flash which can be set by pressing the – or + buttons. 5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.

Note: The clock has a 24-hour display.

Change the time of day (Daylight saving)

1. Press CLOCK until the clock display begins to flash.
2. Press – or + to change the hours then press CLOCK and the minutes will begin to flash which can be set by pressing the – or + buttons. 5 seconds after the last change, the "clock" symbol will disappear, confirming the time has been set.

Note: The clock has a 24-hour display.

Setting the oven function

1. Turn the oven function selector clockwise to select the desired oven function.

Note: each oven function has a default temperature which can then be adjusted as outlined below.

Changing the oven temperature

1. Toggle the temperature selector left(–) or right(+) as required to set the desired cooking temperature.

Note: the temperature can be adjusted at any time throughout the cooking time.

Setting the cooking time

1. Select the desired oven function and cooking temperature.
2. Press the CLOCK button as often as necessary, until the "cook time" I➔I symbol appears.
3. Set the desired cooking time commencing with minutes by using the – or +, whilst the I➔I symbol is flashing, then press the CLOCK button again and set the hours by using the – or + buttons. After 5 seconds from the last time adjustment the I➔I symbol will disappear and your appliance is now programmed.
4. When the set time has elapsed, a signal will sound. To stop the signal, press any button on the clock and then turn the oven function selector to OFF.

Note: Cooking time cannot be set for the Rapid Heat function.

Setting the stop time

1. Select the desired oven function and cooking temperature.
2. Press the CLOCK button as often as necessary, until the "end time" ➔I symbol appears flashing.
3. Set the desired stop time commencing with hours using the – or + whilst the ➔I symbol is flashing, then press the CLOCK button again and set the minutes by using the – or + buttons. After 5 seconds from the last time adjustment the ➔I symbol will disappear and your appliance is now programmed.
4. When the set time has elapsed, a signal will sound. To stop the signal, press any button on the clock and then turn the oven function selector to OFF.

Note: Stop time cannot be set for the Rapid Heat function.

Setting the delayed start cooking time

The "cook time" and "stop time" functions can be combined to switch the oven on and off at a specific time during the day.

1. Select the desired oven function and cooking temperature.
2. Press "CLOCK" as often as necessary, until the "cook time" I➔I symbol appears.
3. Set the desired cooking time by using – or + , whilst the "timer arrow" I➔I symbol is flashing.
4. Press CLOCK as often as necessary, until the "end time" ➔I symbol appears flashing
5. Set the desired switch-off time using the – or + whilst the I➔I symbol is flashing. The "cook time" I➔I and "end time" ➔I arrows are lit to confirm that the oven has been programmed.

Note: Delayed start cooking time cannot be set for the Rapid Heat function.

MODEL POR881 ELECTRONIC CLOCK

Setting the timer

1. Press TIMER button until the 🔔 display begins to flash.
2. Set the countdown time you want by using – and +. Commence with setting the number of seconds first. The minutes and hours can then be set by subsequently pressing the TIMER again and adjusting using the – and + buttons. 5 seconds after the last change the timer will stop flashing, confirming the timer has been set.
3. To cancel the timer press the timer button until the display flashes. Then press and hold + and – buttons until the timer is cleared.
4. To stop the beeper, press –, + or TIMER buttons

Note: The clock display cannot be selected when the timer is operating.

Elapsed Time

When an oven function is selected (other than pyrolytic clean) and elapsed timer commences on the display

1. To reset this timer press and hold both the + and – buttons until the timer is reset.

Displaying the cavity temperature

1. During operation of the oven the current oven temperature during pre-heating of the oven can be displayed by pressing the TEMP button. During normal operation the set temperature can be reviewed by pressing the TEMP button.

Note: this temperature will only be displayed for approximately 5 seconds.

Light operation

1. During operation of the oven the lamp can be switched off by pressing and holding the TIMER button until the light turns off. Also the light can be turned on from the standby state by pressing and holding the TIMER button until the light comes on.

Activating the child-proof lock

When the child lock is engaged, the oven cannot be operated and the door cannot be opened

1. Switch off the appliance using the function selector switch.
2. Press and hold the CLOCK and + buttons at the same time until the word 'SAFE' is displayed and a double beep is sounded. The word safe will be replaced by a padlock symbol on the display after 5 seconds.

Releasing the child-proof lock

1. Press and hold the CLOCK and + buttons at the same time until a double beep is sounded. This will commence to unlock the door and after 5 seconds the oven is ready for use.

Switching the clock display ON and OFF

1. Press together + and – for 2 seconds to switch 'off' the display.
2. Press together + and – for 2 seconds to switch the clock display 'on' again.
3. When the display is set to the 'off' state pressing the + or – button momentarily will display the time for 5 seconds then turn off the display.
4. When the display is set to the 'off' state, turning on the oven will turn the display 'on' for the duration of oven operation. Once the function is turned 'off' the display will turn off after 5 seconds.

Note: if a timer mode is set or the oven is operating, then it is not possible to switch the display off.

Safety Cut-out feature

The oven automatically switches itself off if the temperature is not adjusted or the appliance is left operating after a period of time. The oven switches itself off after:

- 12.5 hours when the temperature is set less than 120°C.
- 8.5 hours when the temperature is set to 120°C or above, and below 200°C.
- 5.5 hours when the temperature is set to 200°C or above, and below 250°C
- 3.0 hours when the temperature is set at 250°C.

DEMO Mode

The oven can be set to operate in a demo (eg in a retail store) mode. In this mode the oven does not actually heat If the oven has been inadvertently supplied in this mode. The following instructions demonstrate how to exit this mode.

1. Ensure the oven is in the off state. Press and hold the + button until a beep sounds. The 'Demo' text will begin to flash.
2. While holding the + button turn the function selector to the first oven function until another beep is heard.
3. Then turn the function selector to the 'off' position.
4. Release the + button.
5. Toggle and hold the temperature selector to the right (+) until 3 beeps sound.

The 'Demo' text will no longer be lit and the oven will function normally. If the 'Demo' test is still present then repeat the above procedure.

OVEN SHELF LOCATION

- Select the correct shelf location for food being cooked.
- Make sure dishes will fit into the oven before you switch it on.
- Keep edges of baking dishes at least 40mm from the side of the oven. This allows free circulation of heat and ensures even cooking.
- Do not open the oven door more than necessary.
- Do not place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains the heat for some time. Use this heat to finish custards or to dry bread.
- Do not use a lot of cooking oil when roasting. This will prevent splattering oil on the sides of the oven and the oven door. Polyunsaturated fats can leave residue which is very difficult to remove.
- When cooking things which require a high heat from below (e.g. tarts), place the cooking dish on a scone tray in the desired shelf position.
- For sponges and cakes use aluminium, bright finished or non-stick utensils.
- Remove unnecessary trays or dishes when roasting or baking.

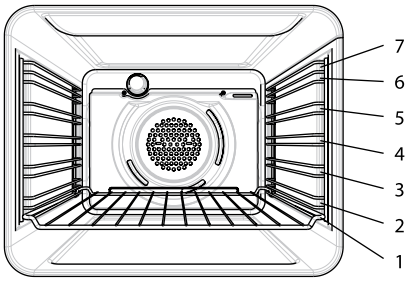
Oven shelf location (exluding POR881)

Your oven has seven positions for shelves.
These are numbered from 1 (the lowest shelf position) to 7 (the highest shelf position). See diagram.
To give maximum space above and below the shelves, load them in this way:

- When cooking with 1 shelf, use position 3 or 4.
- When cooking with 2 shelves, use position 3 and 5. Refer to cooking guide.

Use the oven efficiently, by cooking many trays of food at the same time. For example:

- Cook 2 trays of scones, small cakes or sausage rolls.
- Cook a roast dinner at the same time as you cook chips or vegetables.



7 Position Rack

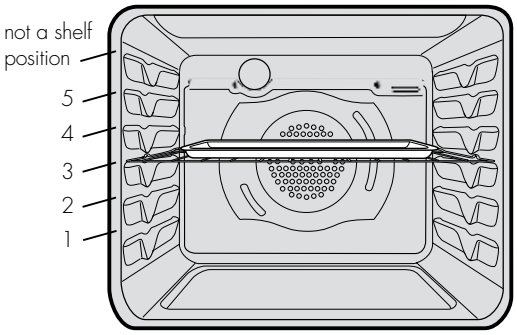
Oven shelf location (POR881)

Your oven comes with formed "easy clean" runners that allow five positions for shelves. These are numbered from 1 (the lowest shelf position) to 5 (the highest shelf position). See diagram.
In general:

- When cooking with 1 shelf, use position 3.
- When cooking with 2 shelves, use position 2 and 4.

For more specific suggestions refer to the table on the following page.
Use the oven efficiently, by cooking many trays of food at the same time. For example:

- Cook 2 trays of scones, small cakes or sausage rolls.
- Cook a roast dinner at the same time as you cook chips or vegetables.



COOKING GUIDE

Choosing the best oven settings
The following table is intended as a guide and experience may show some variation in cooking times necessary to meet individual requirements. It may be necessary to change some cooking times and temperatures from your previous oven. For best baking results preheat oven for 30 minutes.

Modes without Oven Fan

FOOD		TEMPERATURE °C	OVEN SHELF POSITION*	TIME IN MINUTES
Scones	Plain or fruit	220	2	10 – 15
Biscuits	Rolled Spooned Shortbread biscuits	170 190 160	2 2 2	10 – 15 12 – 15 30 – 35
Meringues	Hard – individual Soft – individual Pavlova – 6 egg	110 180 110	2 2 1	90 15 – 20 75
Cakes	Patty cakes Sponge – 4 egg Shallow butter cake Rich fruit cake	190 180 180 140	3 2 2 2	15 – 20 20 – 30 30 – 40 180
Pastry – shortcrust	Cornish pasties Custard tart	200 200/180	2 1	40 – 45 10/20 – 30
Pastry – choux	Cream puffs	210	2	25 – 30
Yeast goods	Bread	210	1	25 – 30

Modes with Oven Fan

FOOD		TEMPERATURE °C	OVEN SHELF POSITION*	TIME IN MINUTES
Scones	Plain or fruit	210	Any	10 – 15
Biscuits	Rolled Spooned Shortbread biscuits	150 180 150	Any Any Any	10 – 15 12 – 15 30 – 35
Meringues	Hard – individual Soft – individual Pavlova – 6 egg	100 165 100	Any Any Any	90 15 – 20 75
Cakes	Patty cakes Sponge – 4 egg Shallow butter cake Rich fruit cake	180 170 170 130	Any Any Any Any	15 – 20 20 – 30 30 – 40 180
Pastry – shortcrust	Cornish pasties Custard tart	180 190/170	Any Any	40 – 45 20 – 30
Pastry – choux	Cream puffs	200	Any	25 – 30
Yeast goods	Bread	200	Any	25 – 30

* Counting from the bottom shelf up.

Roasting Meat

1. Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering, making it easier to clean your oven.)
2. Use the grill/oven dish and smokeless grill insert. Place the meat on the insert.
3. Do not pierce the meat, as this will allow juices to escape.
4. When the meat is cooked, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is carved. The table shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness or bone content of the meat.

MEAT	RECOMMENDED TEMPERATURE		MINUTES PER KILOGRAM
Beef	200°C	Rare Medium Well done	35 – 40 45 – 50 55 – 60
Lamb	200°C	Medium Well done	40 60
Veal	180°C	Well done	60
Pork	200°C	Well done	60

Roasting poultry and fish

1. Place the poultry or fish in an oven set at a moderate temperature of 180°C.
2. Place a layer of foil over the fish for about three quarters of the cooking time.

The table shows temperatures and cooking times for different kinds of fish and poultry. These may vary depending on the thickness or bone content of the meat.

POULTRY & FISH	RECOMMENDED TEMPERATURE	MINUTES PER KILOGRAM
Chicken	180°C	45 – 50
Duck	180°C – 200°C	60 – 70
Turkey	180°C	40 – 45 (<10kg) 35 – 40 (>10kg)
Fish	180°C	20

GRILLING GUIDE

Grilling hints

TIPS & INFORMATION

NOTE: Always clean the grill/oven dish after every use. Excessive fat build up may cause a fire.

Depending on your model of appliance you will grill:

- With the door open, if you are grilling in the separate grill wall-oven compartment.
- With the drawer approximately two finger widths ajar, if you are grilling in the PGR657 and PGR659.
- With the door open or closed, if you are grilling in the oven compartment.

As a method of cooking, grilling can be used to:

- Enhance the flavours of vegetables, fish, poultry and meat.
- Seal the surface of the food and retain the natural juices.

This table shows how to grill different types of meat:

Beef	You can use tenderloin, rump, sirloin. Brush with oil or melted butter, especially if the meat is very lean.
Lamb	You can use loin chops, shortloin chops, chump chops, and forequarter chops. Remove skin or cut at intervals to stop curling. Brush with oil or melted butter.
Sausages	Prick sausages to stop skin from bursting.
Poultry	Divide into serving pieces. Brush with oil.
Fish	Brush with oil or melted butter and lemon juice.
Bacon	Remove rind. Grill flat.

Guide to better grilling

Steak	15 – 20 minutes
Chops	20 – 30 minutes
Fish	8 – 10 minutes
Bacon	4 – 5 minutes

No definite times can be given for grilling because this depends on your own tastes and the size of the food. These times should only be used as a guide and remember to turn the food over half way through the cooking process. For better grilling results, follow these easy instructions:

1. Remove oven/grill dish and smokeless grill insert and preheat grill for about 5 minutes.
2. Choose only prime cuts of meat or fish. If the cut is less than 5mm thick it will dry out. If the cut is more than 40mm thick, the outside may burn whilst the inside remains raw.
3. Do not place aluminium foil under the food as this prevents fats and oils from draining away, which could result in a fire.
4. Baste the food during cooking with butter, olive oil or marinade. Grilled food is better if marinated before cooking.
5. Use tongs to turn food as a fork pierces the surface and will let juices escape.

Fan Grill (Multifunction models only)

If your appliance has fan grill as a function, this will assist the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.

1. Place the oven/grill dish on the bottom rack.
2. Place meat/poultry on an oven shelf above the oven/grill dish.
3. Wipe off any oil or fat which spatters while the oven is still warm.

There is no need to turn the meat as both sides are cooked at the same time which means that the food is succulent.

DEALING WITH COOKING PROBLEMS

(SEE ALSO Pg.37)

PROBLEM	CAUSES	REMEDIES
Uneven cooking:	• Incorrect shelf position. • Oven tray too large. • Trays not centralised. • Air flow in oven uneven. • Grill dish affecting thermostat.	– Select shelf that puts food in the centre of the oven. – Experiment with other trays or dishes. – Centre trays. – Rotate food during cooking. – Remove grill dish from oven on bake modes.
Baked products too brown on top:	• Oven not preheated. • Baking tins too large for the recipe. • Baking tins not evenly spaced. • Products not evenly sized or spaced on trays. • Baking temperature too high.	– Preheat the oven. – Use correct size tins. – Stagger baking tins at least 3cm between tins and the oven walls. – Make into same size and shape, & spread evenly over trays. – Lower the temperature.
Baked products too brown on bottom:	• Baking tins too large for the recipe. • Baking tins are dark metal or glass. • Food too low in the oven. • Oven door opened too frequently during baking. • Baking temperature too high. • Grill dish affecting thermostat.	– Use correct size tins. – Change to shiny, light tins or lower the temperature by 10°C. – Cook one shelf higher. – Don't open the oven door until at least half the cooking time has passed. – Lower the temperature. – Remove grill dish from oven on bake modes.
Cakes have a cracked, thick crust:	• Baking temperature too high. • Food too high in oven. • Cake batter over mixed. • Pan too deep. • Baking pans dark.	– Lower the temperature. – Cook one shelf lower. – Mix just long enough to combine ingredients. – Check size of pan and use recommended size. – Change to shiny pans.
Baked products are pale, flat and undercooked:	• Baking temperature too low. • Food too low in oven. • Baking time too short. • Incorrect tin size.	– Raise the temperature. – Cook one shelf higher. – Increase cooking time. – Use correct size tin.
Cakes fallen in the centre:	• Baking temperature too low. • Baking time too short. • Proportions of Ingredients incorrect in the recipe. • Opening door too early in baking.	– Raise the temperature. – Increase cooking time. – Check recipe. – Do not open the door until the last quarter of cooking time.
Roast meat & potatoes not browning in fan oven:	• Poor hot air circulation. • Grill dish affecting thermostat.	– Elevate food onto a rack to allow air circulation. – Remove grill dish from oven on bake modes.
Juices running out of meat:		– Do not pierce meat with fork, turn with tongs.
Grilled meats overcooked on outside & raw in the centre:		– Grill at lower insert position.
Grilled chops & steaks curling:		– Cut into fat every 2cm (1/2").

CLEANING YOUR APPLIANCE

TIPS & INFORMATION

- Always make sure that the oven is electrically isolated before cleaning. This can be done via the functional switch located nearby. Do not use steam cleaners.
- Do not line the bottom of the oven or grill with foil or cookware.

Enamel

- Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers.
  NOTE: You can also use household oven enamel cleaners – follow the manufacturer's instructions carefully.

Stainless steel

- All grades of stainless steel can stain, discolour or became greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.

Care must be taken when wiping exposed stainless steel edges... they can be sharp!

Your stainless steel appliance is manufactured from a mark resistant stainless steel. This special stainless steel resists marks such as finger prints and water spots. To keep your stainless steel appliance looking at its best, you should clean it regularly with warm soapy water. Wipe with clean water and a soft clean cloth to remove soap residue.

NOTE: Ensure you follow the polish or brushing lines in the steel.

DO NOT use stainless steel cleaners, abrasive pads or other cleaners as they are likely to scratch the surface. Damage due to poor cleaning technique is not covered by your warranty.

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.

WARNING

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Oven

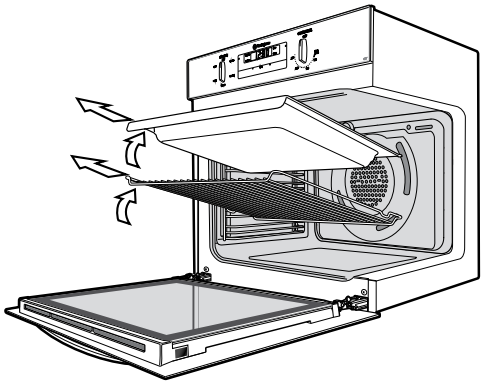
- Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, baking trays, grill dish and grill dish inserts clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

Grill

- Always keep the grill dish and grill dish insert clean, as any fat deposits may catch fire.

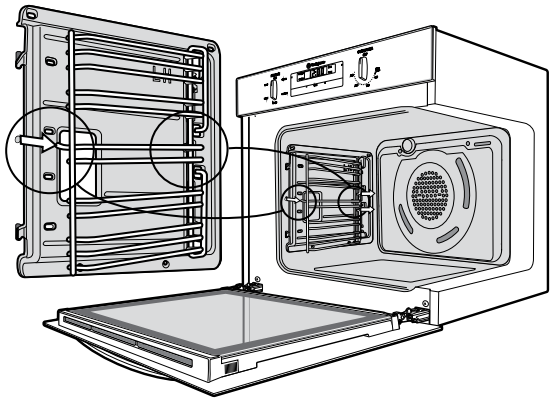
CLEANING YOUR APPLIANCE

Cleaning your oven accessories



Removing the trays and shelves from your appliance

- Slide the dish and grill tray towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift them clear.
- Wash the tray and shelves in hot soapy water.
- Reverse the above steps to put the grill tray and shelves back again.
- Ensure that they are placed between the 2 support wires. See page 9 for more details (excluding POR881).



Removing the side racks or shelf supports (excluding POR881)

- Grasp the shelf support at the front.
- Pull it firmly inwards.
- To install the shelf support, see page 8.

CATALYTIC LINERS
(WHERE FITTED)

Some models come with Catalytic liners. These models contain:
2 Catalytic side liners (to be fitted by you)
1 Catalytic fan cover (already fitted)

NOTE: If your oven does not have catalytic liners and you wish to purchase them, they are available from the Customer Care Centre.

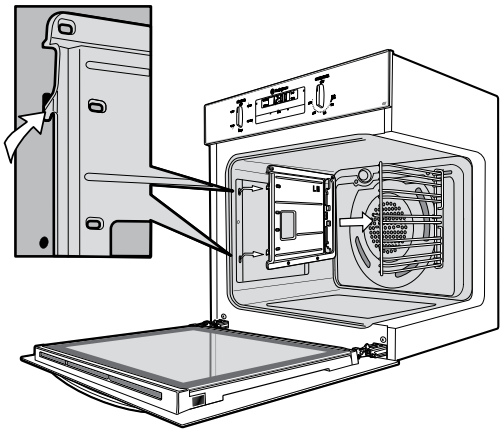
Operation

The catalytic liners are coated with a specially formulated enamel coating, over a base of regular enamel. This enamel coating has a rough surface which is also porous. During normal cooking, fats and other food spatter is partially absorbed into the surface and then oxidised away.
This oxidisation of the fat works best if the oven is set at high temperatures. If you do a lot of lower temperature baking, say around the normal 180°C, then the cleaning process may not be complete. Every now and then you should turn the oven on to 260°C for around one hour to completely remove the soil.

Cleaning

Should the panels become heavily soiled, they will need to be taken out of the oven and cleaned by hand. They should be soaked in warm, soapy water for at least 2 hours and then wiped clean with a soft cloth.

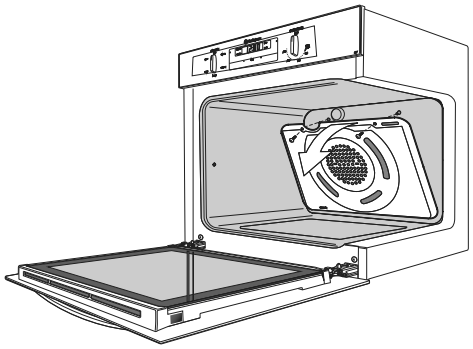
NOTE: Solid cleaning powders, creamy cleansers, caustic oven cleaners, steel wool or other scourers will ruin the catalytic surface and must NEVER BE USED.



CATALYTIC LINERS
(WHERE FITTED)

Removing the catalytic liners

- Remove Side Racks.
- Lift the liner up to disengage the hooks.
- The liners should now be free to be pulled in towards the centre of the oven.
- Refer to page 8 for re-installing your side liners.



Removing and replacing the catalytic fan baffle (where fitted)

⚠ CAUTION

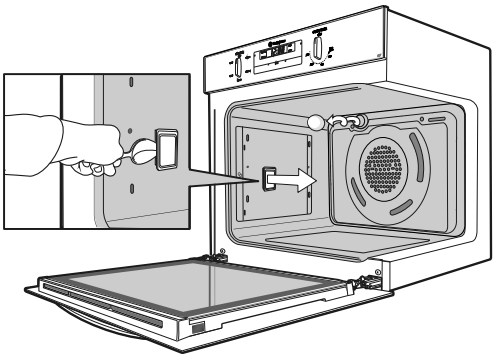
The oven must be switched off before removing the fan baffle, and the fan baffle must be replaced in accordance with instructions.

- Remove the 2 retaining screws on the top edge of the fan baffle.
- Pull the top edge towards you and then disengage to bottom tabs from the oven back.

⚠ CAUTION

NOTE: It is critical that the fan baffle is replaced after cleaning, before the oven is operated again.

- Insert the two tabs at the bottom of the fan baffle into their corresponding slots in the oven back.
- Push the top home and insert screws firmly into appropriate holes.
- The fan baffle must not be loose. The fan baffle must be flush with the back wall of the oven.



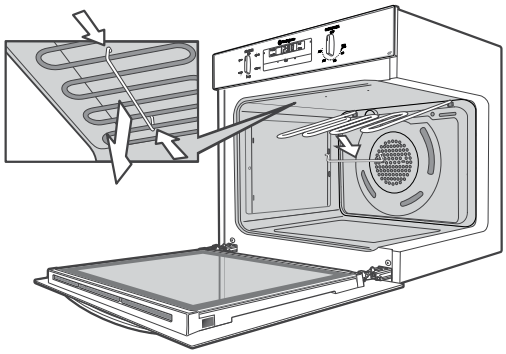
Removing and replacing the oven light and side light (where fitted)

- Turn oven light glass anticlockwise to remove it for globe replacement.
- A special high temperature resistant globe should be used. This can be purchased from the Customer Care Centre.
- To remove side light, place a spoon under the light glass and lever off. Replace globe and snap glass cover back into position.

CLEANING YOUR APPLIANCE

⚠ WARNING

Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

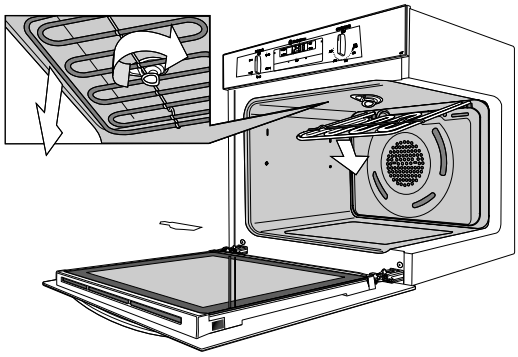


Releasing the grill element

We have designed the upper element with a hanger clip to help you reach your oven roof for cleaning.

Retaining wire models

- Lift element up carefully.
- Pull hanger clip to the left or right to unhook it. The element will drop down freely.



Rotating latch models

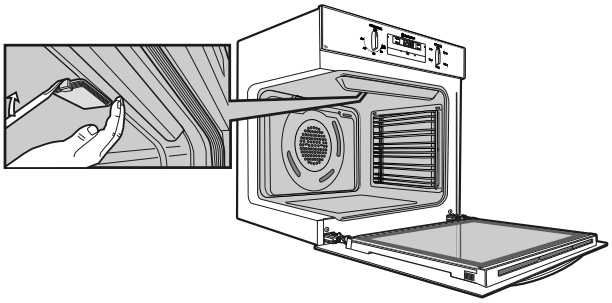
- Rotate latch 180°. The element will drop down freely.

Replacing the oven top light (POR883 model only)

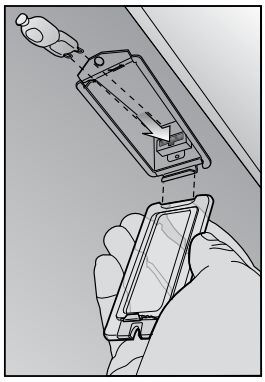
⚠ WARNING

Turn the appliance off at the main switch to make sure there is no power to the oven.

- The top light is positioned behind the grill deflector at the top of the oven.
- To remove the globe the shelves should first be removed from the oven.
- Insert a small screw driver into the glass cutout between the two metal clips on the left hand side, as shown in diagram.
- Gently lever the glass cover off, by pushing the screw driver in and moving it upwards, whilst holding the glass cover with the other hand. (If not supported, the glass cover can fall and break).



- Remove the faulty globe by pulling it directly out of its holder.
- Replace the old globe with a new one, ensuring not to directly touch the surface of the globe with your fingers, (A tissue or soft cloth is best for this.)



- Pick up the glass cover and place short edge into right side of housing; push up opposite end of glass cover until it snaps into position.
- Resecure the top element in place.

CLEANING YOUR APPLIANCE

Cleaning oven door (except models POR883 & POR881)

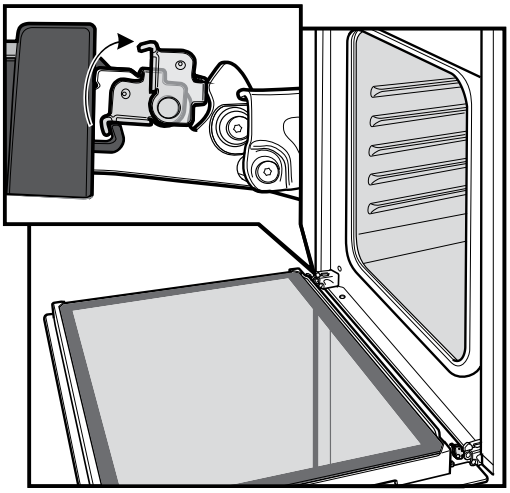
WARNING

Do not lift the door by the handle. Rough handling will cause glass to break.

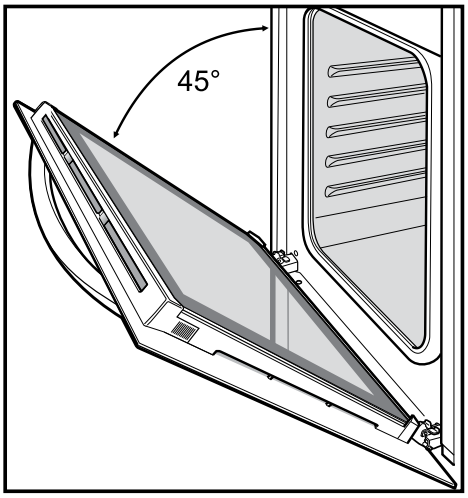
Removing the oven door

Your oven is equipped with a door that can be disassembled in order to clean all the panes of glass. Remove the door before cleaning.

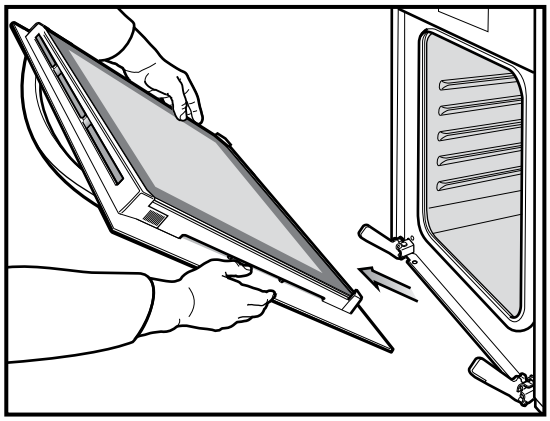
- Open the door fully to access the hinges then rotate the 'stirrups' (highlighted in the image) on both hinges fully towards the oven.



- Slowly close the oven door until it is stops against the 'stirrups' (about 45°).



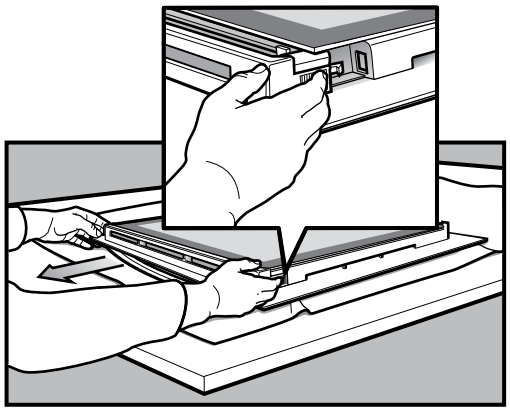
- Grasp the oven door with a hand each side of the door and remove it from the oven by pulling it towards you.



- Lay the oven door with the outer side facing downwards on something soft and flat (for example a blanket on a kitchen table) to prevent scratches.

Removing oven door top trim

- Take hold of the grid embossed sections of the door trim at each end and press inwards to release the clips. Remove the door trim by pulling it towards you.



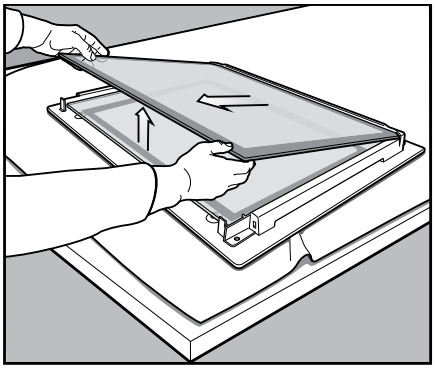
Removing door glass panels

WARNING

Rough handling, especially around the edges can cause the glass to break.

- Lift the black bordered glass panel out of the guide.
- Repeat this for the smaller clear glass panel (when fitted).

CLEANING YOUR APPLIANCE



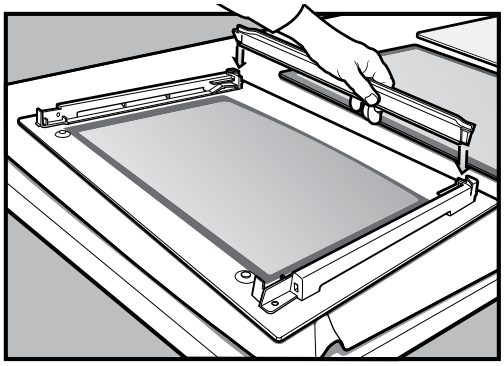
Cleaning door glass panels

WARNING

Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven. Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

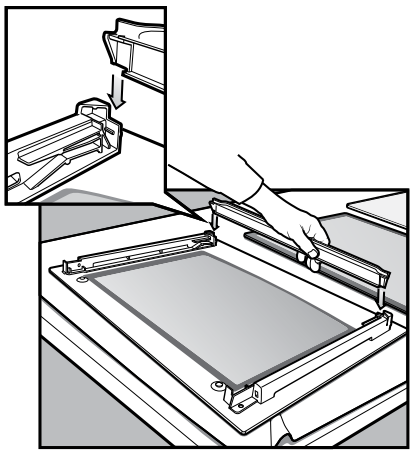
Bottom trim (on selected models)

- The bottom trim may be removed for cleaning by snapping out and lifting away from the glass.



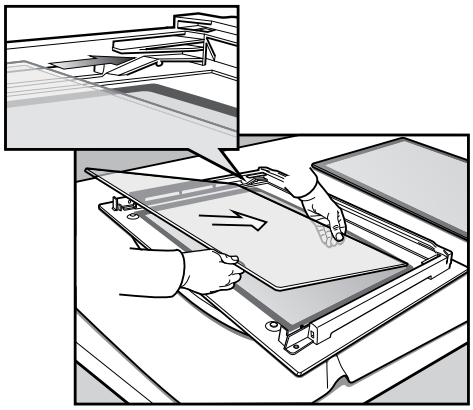
Re-assembling bottom trim

- Push down to "snap" each side of bottom trim back into door columns.

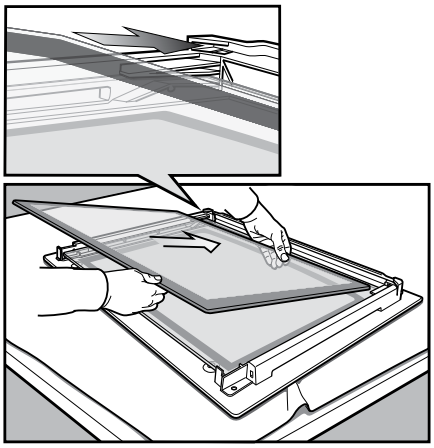


Re-assembling door glass panels

- Insert the smaller clear glass panel (when fitted) first from above and at an angle to the profile of the door.



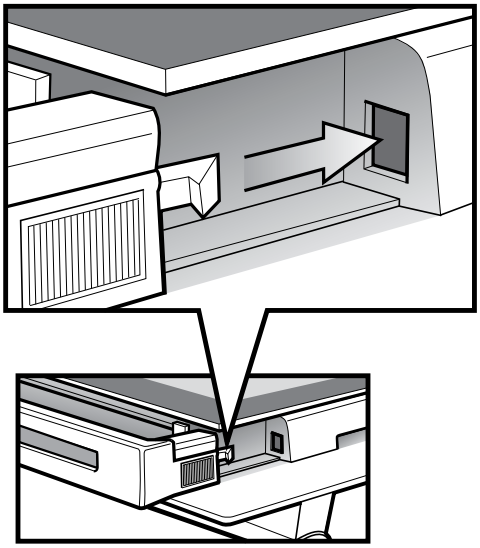
- Repeat for the black bordered glass panel ensuring the painted surface is facing to the downside.



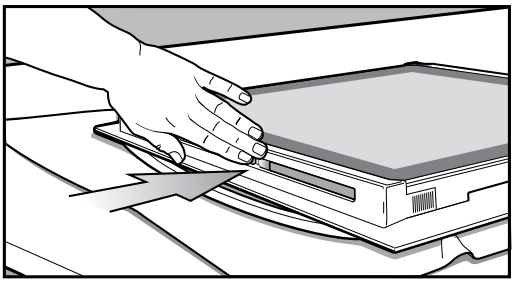
CLEANING YOUR APPLIANCE

Re-assembling top door trim

- Take hold of the top door trim at each side and position it to the inside edge of the glass.
- Push the trim down with its top edge over glass panel until the clip snaps in on each side of the trim.

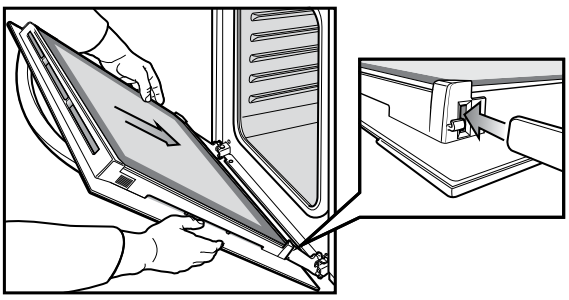


- Push the middle of the trim down to ensure it is straight and firm against the glass panel.

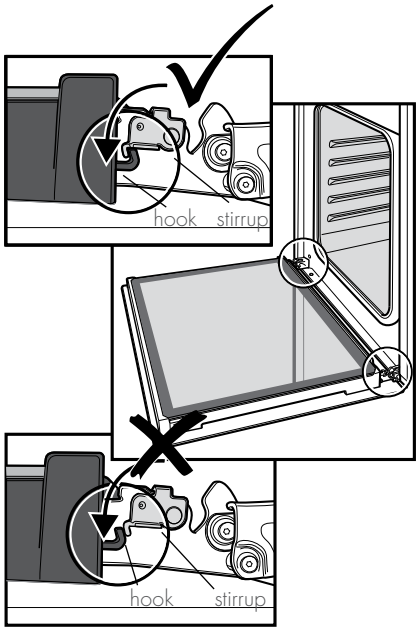


Fitting the oven door

- Take hold of the oven door with a hand on each side and with the door at an angle of 45°, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.



- Open the door fully to access the hinges then rotate the 'stirrups' (see image below) until they lock into the hook. The oven door may now be closed.

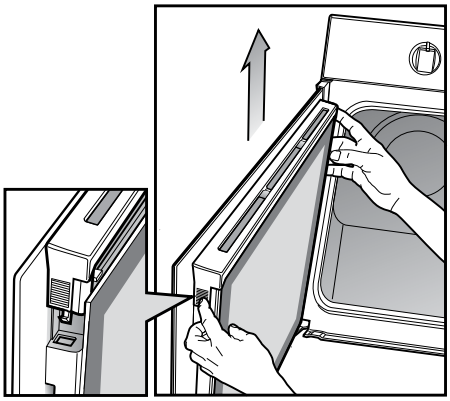


Side open door

Side open door models have been designed to allow for the inner glass panels to be removed for cleaning.

Removing side open door top trim

- Take hold of the grid embossed sections of the door trim at each end and press inwards to release the clips. Then remove the door trim by lifting it upwards.



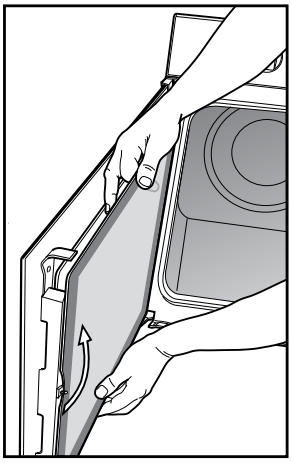
CLEANING YOUR APPLIANCE

Removing side open door glass panel

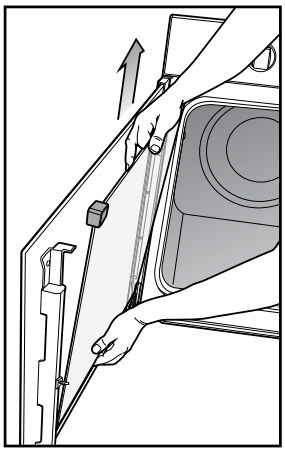
WARNING

Rough handling, especially around the edges can cause the glass to break.

- Take hold of the black bordered glass panel with a hand on its upper and lower edge. Lift and rotate the glass around the retainer to remove it from the guide.



- Take hold of the smaller clear glass panel (when fitted) with a hand on its upper and lower edge. Lift the glass to remove it from the retainer.
- The rubber moulding on the upper corner of the small clear glass panel may be removed. Please take care that it is not misplaced.



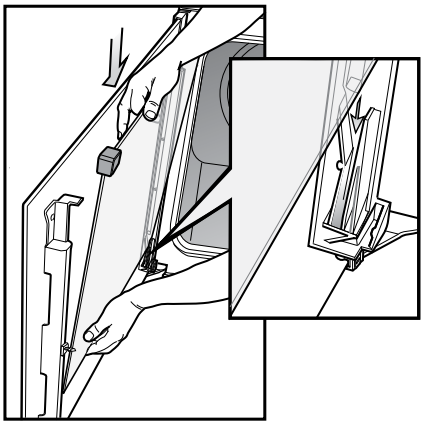
Cleaning side open door glass panels

WARNING

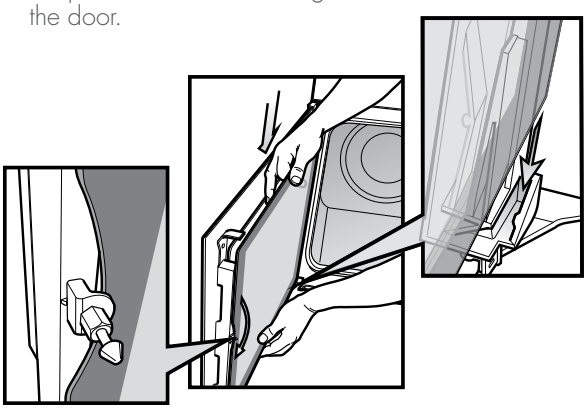
Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven.
Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

Re-assembling door glass panels

- Ensure the rubber moulding is on the upper corners of the smaller clear glass panel.
- Insert the smaller glass panel (when fitted) first from above and at an angle to the profile of the door.



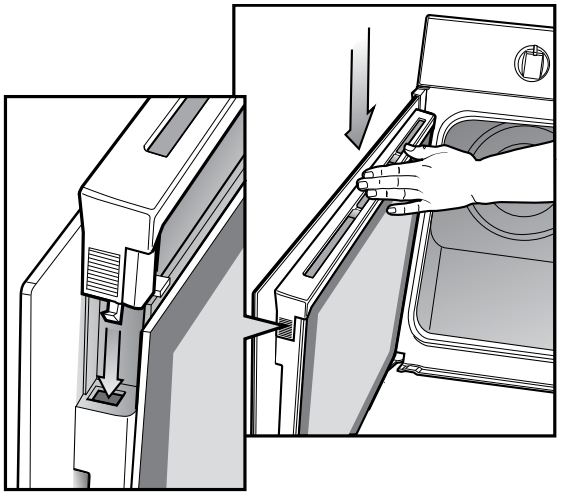
- Repeat for the black bordered glass panel ensuring the painted surface is facing toward the outside of the door.



CLEANING YOUR APPLIANCE

Replacing top door trim

- Take hold of the top door trim at each side and position it to the inside edge of the glass.
- Push the trim down with its top edge over glass panel until the clip snaps in on each side of the trim.



CLEANING THE PYROLYTIC OVEN DOOR

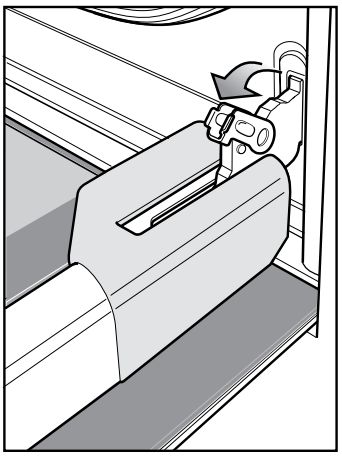
(POR883 & POR881 MODELS ONLY)

Your pyrolytic oven is equipped with an oven door that can be disassembled in order to clean all the panes of glass.

Positioning the door for dismantling

The door needs to be positioned at an angle to aid in the disassembly of the panes.

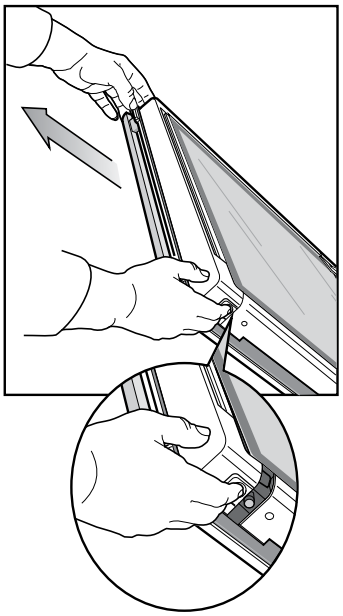
- Open the oven door fully and flip out the locating tab on each hinge to the open position.



- Gently close the oven door until it stops on the locating tabs. The door is now ready for dismantling.

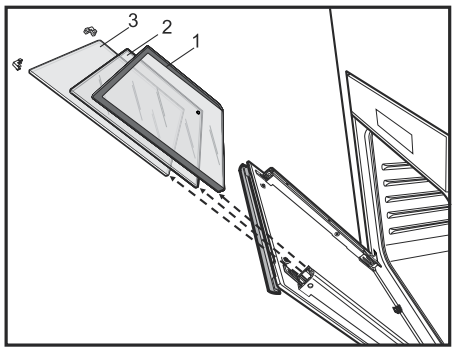
Removing the top door trim

- Push in the 2 buttons on either side of the trim.
- Lift the trim away from the door.



Removing the glass panes

- Remove the 3 panes of glass starting with pane 1.
- When removing pane 3 ensure that the 2 rubber supports are removed before cleaning. **Do not misplace them!**

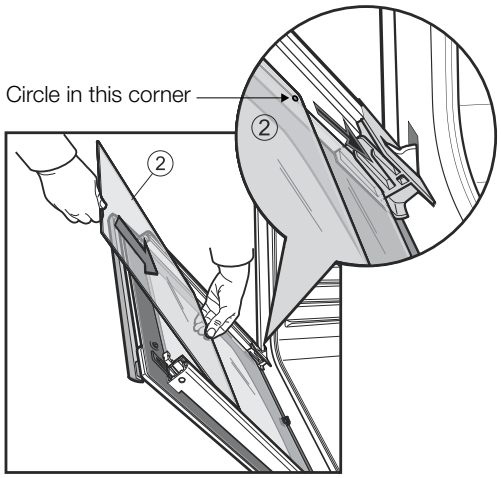


Cleaning the glass panes

Clean with a damp cloth.
Do not use scouring agents or abrasive sponges as these could damage the reflective surface.
Dry thoroughly before reassembly.

Replacing the glass panes

- Replace the glass panes back into the door starting with pane 3.
- Ensure this pane is placed into the correct slot and that the 2 rubber supports are in place.
- Next replace pane 2. There is a reflective coating on this pane. This coating is indicated by a circle printed on its surface. Ensure this circle is in the same corner as pictured below.



- Replace pane 1 ensuring the black screening is facing inwards towards the oven.

Replacing the top door trim

Replace the trim ensuring the clips snap into the 2 location holes.
Open the oven door fully and return the locating tab on each hinge to the original closed position.

PYROLYTIC CLEANING OF THE OVEN CAVITY
(POR883 & POR881 MODELS ONLY)

Operation
If your oven has the Pyrolytic self-cleaning function, it cleans by burning off the spatters and accumulated dirt and grease from the oven cavity, at high temperature. This process produces ash which can then be wiped out of the oven cavity.

⚠ CAUTION
During the pyrolytic cleaning process the oven becomes extremely hot.
- Please keep small children at a safe distance
- During pyrolytic cleaning the air outlet vent above the door must be kept clear of any obstruction (eg tea towels).
- It is recommended you clean your oven regularly to keep the oven in its best condition.
- Do not use your oven to clean miscellaneous items (eg cookware).

Before carrying out the Pyro function,
All accessories must be removed from the oven. This includes shelves, trays and side racks. Clean large pieces of dirt or grease from the oven cavity.

Pyrolytic Cleaning Operation (POR883 only)
There are 2 Pyro cleaning cycles you can use.

SOILING	DURATION
Light clean	2hrs 00min
Normal clean	2hrs 30min

Duration includes heat-up time and cool-down time for the oven.
- Light clean is an energy saving cycle that can be used on a regular basis if your oven is lightly soiled.

Starting the Pyro clean function
1. Switch on the appliance by pressing "On/Off".
2. Press "Function" as many times as necessary until the word "P1" is displayed.
3. Press "+" or "–" to choose 2hrs 00min or 2hrs 30min for the appropriate level of cleaning.
4. Press Pyro Accept to commence the cleaning process.

Pyrolytic Cleaning Operation (POR881 only)
1. The pyrolytic cleaning function can be selected by turning the function selector switch clockwise to the pyrolytic position. Use the + or – buttons on the eletronic clock to toggle between a pyrolytic cleaning time of 1:30 hours or 2:30 hours. The pyrolytic function can be stopped at any time by turning the function selector counterclockwise to the OFF position.

ⓘ TIPS & INFORMATION
During Pyro cleaning the door will automatically lock when the temperature in the oven approaches 300°C. (A padlock symbol will appear on the display.) The door will only unlock when the oven has cooled to a safe temperature. Turning the function off will not unlock the door. This will only happen when safe temperatures are reached.

Note: The cooling fan will operate at an increased speed for Pyro cleaning and will continue to run until the oven has cooled down. This is normal.

After Pyro cleaning
After cool-down you can wipe the ash out of the oven with a soft damp cloth and warm water.
To restore the enamel shine to more difficult areas, use a damp cloth with white vinegar and detergent.

When the pyrolytic cleaning function is on, it is advisable not to use a cooktop if it is fitted above the oven. This could cause overheating and damage to both appliances.

⚠ WARNING
IMPORTANT: Do not turn off the mains power supply to the oven during the pyrolytic cycle. A power failure could cause a temperature increase of the surround or cabinet.

SOLVING PROBLEMS

Faults

If there is a problem with the oven and/or grill, please:

- Check the points listed below before calling for service. It may be possible to avoid a call by fixing the problem yourself – and so continue cooking.
- For cooking problems refer to page 25.

NOTE: We may charge for service even in the guarantee period if your problem is due to the causes listed below.

Data Plate

When you need information, service or replacement parts please:

- Tell us the 1. Model, 2. Model Number & 3. Serial Number shown on the data plate. The data plate is visible when the oven or grill door is open.

If you need more information, please contact the Customer Care Centre on: 13 13 49 (Australia – Centre is open 8.00am – 5.00pm M – F Eastern Standard Time) or +649 573 2384 (New Zealand – Centre is open 8.00am – 5.00pm M – F). If you have a warranty or spare parts enquiry, you should call the number listed on the back page.

PROBLEM	POSSIBLE CAUSE
Oven or grill not working:	• Time of day not set. • Power not turned on. • Controls are incorrectly set. • Household fuse has blown or power supply is off. • Child-proof oven lock activated. (Refer to operating instructions). *NOTE: If the household fuse continues to blow, call the Customer Care Centre.*
Oven light not working:	• Lamp blown or loose in socket. • Household fuse has blown. *NOTE: If the household fuse continues to blow, call the Customer Care Centre.*
Oven not heating enough:	• Foil or trays on bottom of oven.
Oven not working:	• Timer is in "AUTO" mode. (Refer to timer operating instructions) • Household fuse has blown. *NOTE: If the household fuse continues to blow, call the Customer Care Centre.*
Timer flashing on display:	• Power failure or interruption. *NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions).*
Unit smoking when first used:	• Protective oils being removed.
Condensation building up:	• Reduce amount of water used in cooking. (Some condensation is normal)
Door cannot be replaced after removal	• Stirrup not engaged properly.
Pyrolytic cycle not working	• All accessories must be removed from the oven

NOTE: Only authorised personnel should carry out servicing.